

meatXpress



Model No.

TXM-15CP

Manual Meat Press

Eliminate tiresome, time consuming portion pounding with our manual meat press. The TXM-15CP is economical, efficient, consistent and easy to use. It is great for low to medium production volumes. The consistent thickness resulting from the TXM-15CP enables consistent cook time and plate presentation. The TXM-15CP is perfect for chicken, pork, fish and veal. The TXM-15CP is a swing away design making loading and removing product easy.

Variable Thickness Control

- dial in the desired thickness

Portable Swing Away Design:

- light weight for easy portability
- no electricity needed
- great for catering where power is not available
- swing away design makes loading and removing product fast and easy

Pressing Tips:

- use parchment paper or saran wrap to cover product before pressing for faster, cleaner pressing



Finished Product:

- consistent thickness time after time
- consistent cook time
- increased center of plate coverage

Use:

- TXM-15CP is easy to use... set thickness, place product on lower platen, cover with parchment paper or saran wrap and press product.

Labor:

- eliminate time consuming palliard method of flattening meat products
- presses require no skilled labor
- presses are safe and have no age requirements



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HIX Corporation Food Division

Product improvement may require us to change specifications without notice.

Revised July 2018

DOUGHXPRESS

1201 E. 27th Terrace
Pittsburg, KS 66762 USA

Toll Free: (800) 835-0606 ext.205

Tel: (620) 231-8568 ext.205

Fax: (620) 231-1598

doughxpress@hixcorp.com or visit www.doughxpress.com

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Features Include:

- 15"x15" platens
- standard PTFE non-stick coating on upper and lower platens
- swing away design for easy placement of your cutlets/breasts
- perfect for chicken, pork, veal and hamburger
- light weight
- adjustable thickness dial

Certifications:

- ETL Sanitation

Recommended Cleaning Instructions:

- wipe down with a moist towel - if needed, use damp sponge with minimal soap and water and then dry off



BEFORE

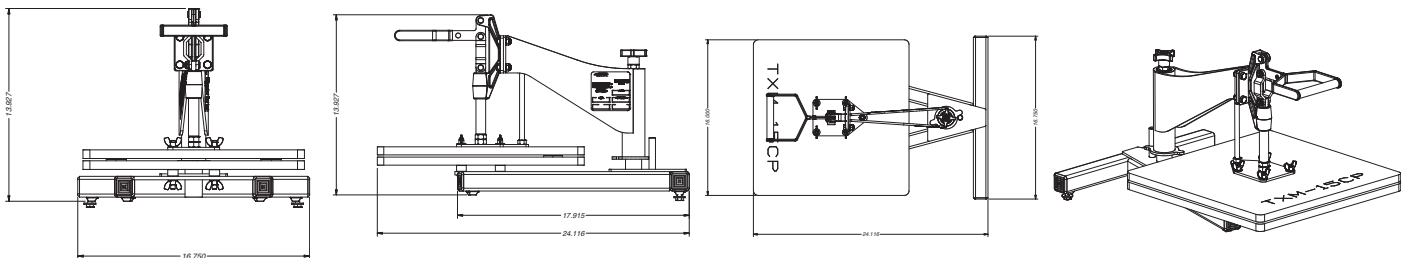
AFTER

DIMENSIONS

Width: 16 1/2 inches, 41.91 centimeters
Height: 15-1/4 inches, 38.74 centimeters
Depth: 23-5/8 inches, 60.01 centimeters

WEIGHT

Shipping: 68 lbs



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